püen^e

pervvian kitchen







Püente: Exquisite Peruvian Fusion in Zurich

Püente a **Peruvian fusion restaurant** in the heart of Zurich, committed to offering **high quality**, **exquisite cuisine** presented in a **visually striking** manner. Our carefully crafted menu is designed to be **shared at the center of the table**, complemented by a selection of tempting pisco cocktails, ensuring that every visit is a true expression of dining excitement.

Düente

With our 3 key principles, we bring excitement to the table





Peruvian Fusion Experience:

At Puente, we don't just serve food; we craft experiences that embrace the rich diversity of Peruvian cuisine, blended with European and Asian influences. Every dish is masterfully presented, offering visual excitement before the first bite.



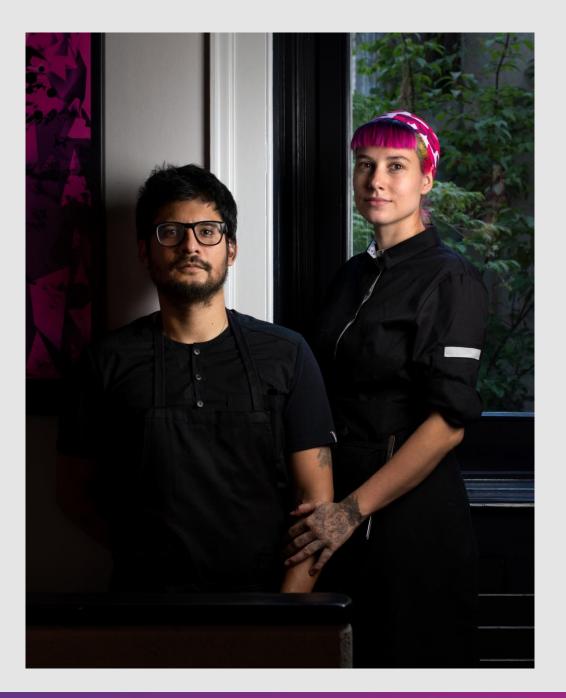
Food Sharing:

We introduce a food sharing concept where each dish is thoughtfully designed to be shared, encouraging the joy of interacting and enjoying different meals with your companions. This concept not only enhances the dining experience, but also fosters a sense of community around the table.



Formality-Free Atmosphere:

Puente offers an atmosphere that is informal and relaxed, intentionally free of prejudices or protocols. It's a place for those who appreciate the essence of good food without the constraints of formality.

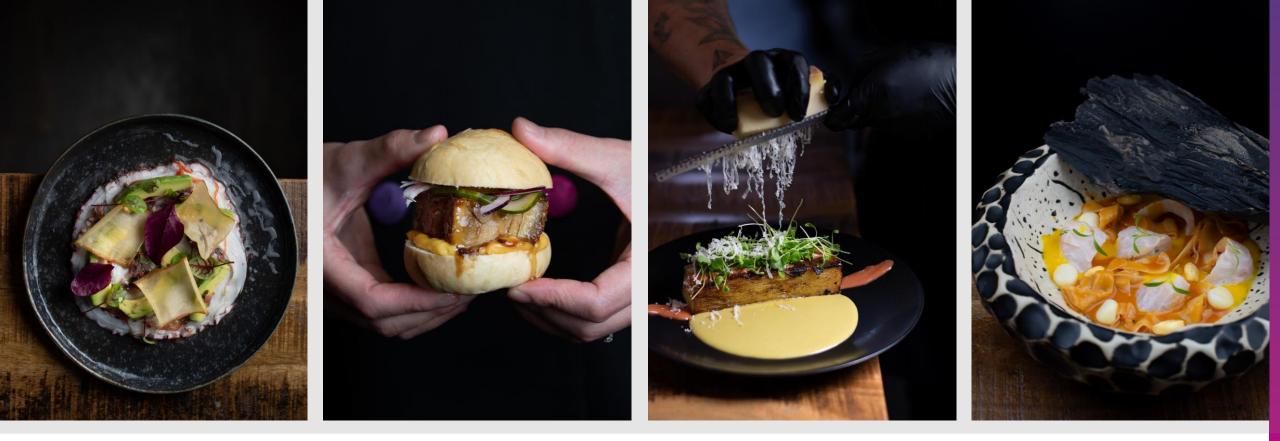


Talented team and focus on excellence

Our exceptional team of chefs bring a rich experience from fine dining establishments and collaborations with Michelinstarred chefs. Their collective expertise has culminated in a unique blend of Peruvian, European and Asian influences, resulting in a menu that promises a truly delightful and globally inspired dining experience.

Strengths that Define Us:

- Masterfully Crafted Dishes: Meticulous attention to detail and a passion for perfection in every plate. Perfect and unique
- Love and Dedication to Gastronomy: Our culinary journey is fueled by a deep love for the art of cooking.
- Customer-Centric Approach: Committed to exceeding expectations and creating unforgettable dining experiences.



The Menu

Surprise Menu: offers a chef's selection of snacks, appetizers, main courses, and side dishes.

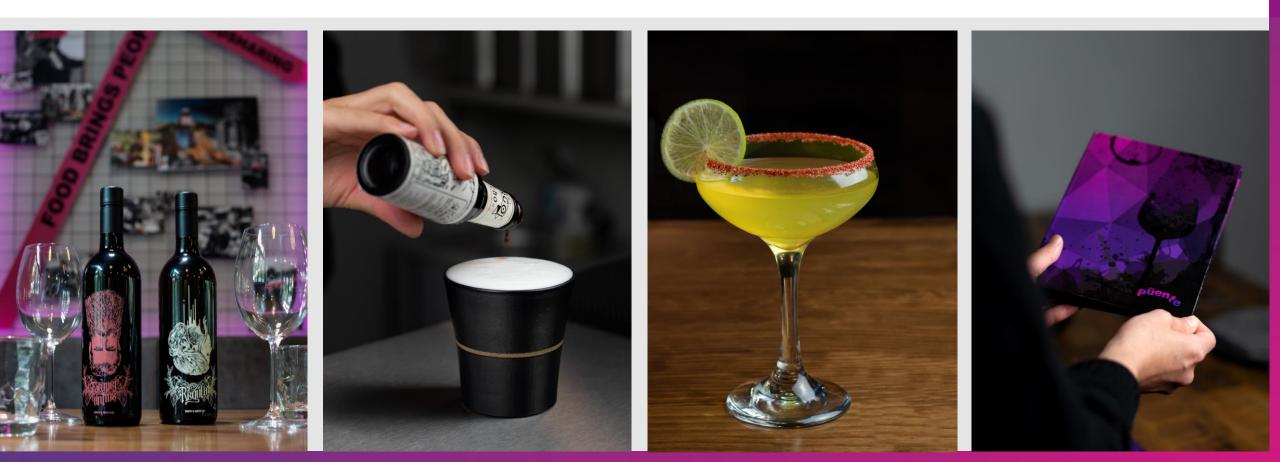
It is perfect for those who are open to trying something new and seeking an exceptional culinary experience. **Standard menu:** offers à la carte dishes for customers who know what they want and want to play safe.



Pisco and wine

Püente offers a wide range of wine and pisco cocktails, the perfect pairing to enhance the flavors of our exquisite dishes.

Our cocktail selection includes classics like Pisco Sour, as well as new and experimental flavors.





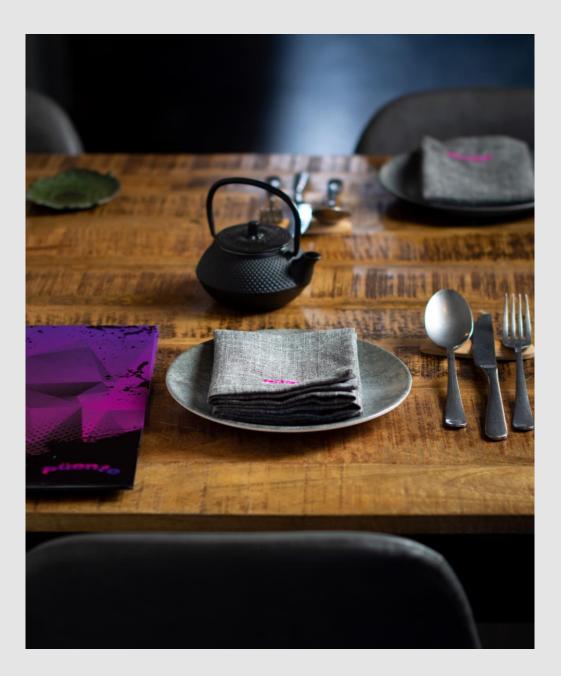
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Getting to know our audience

Food enthusiasts: Individuals who are passionate about exploring diverse cuisines and enjoying unique flavor combinations.

Social Eaters: Those who appreciate the social aspect of dining and are drawn to the concept of food sharing.

Cross-Gen Foodies: Dining experience that resonates with both the adventurous tastes of young professionals and the comfort-seeking preferences of individuals above 35.



Customer-centric in reality

puente

We care about our customers and how they feel about each visit. We analyze our customer feedback in order to improve the dining experience.

Feedback on Resmio (March 2023):

- 93% of customers love our food
- 78% of customers are very satisfied with our service
- 50% of customers said they enjoyed the overall dining experience





Q Suche

Reiseziele Erlebnisse Unterkünfte Planung





Püente: Von Peru nach China via Japan Ceviche & Dumplings: Das neue Restaurant im Zürcher Kreis 5 zelebriert die Vielfalt der peruanischen Küche.



Das moderne Peru auf fünf Tellern

Zwischen Zitronenbrot und Bananenchips lässt sich im südamerikanischen Crossover-Lokal beim Museum für Gestaltung ein raffinierter Gaumenschmaus geniessen.

homas Wyss (Text), Ela Çelik (Fotos



We are well known & recommended by local media

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- Züri isst (Gault Millau)
- Harrys Ding
- neue Zürcher Zeitung
- Tagesanzeiger
- Zürich geht aus
- Gault Millau top 50
- Switzerland Tourism
- Gault Millau 14 Points





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